

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0280065 - SUPER DUPER BURGERS		Site Address 15991 LOS GATOS BL, LOS GATOS, CA 95030		Inspection Date 06/16/2025		Placard Color & Score GREEN 71		
Program PR0421928 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SUPER LOS GATOS LLC		Inspection Time 13:45 - 15:45			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By BRUCE				FSC Alejandro Parada 4/2/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X	X			
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals							

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	X
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	X
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Not all employees have a FSC. [CA] All employees must have a food handlers card.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed an employee washing hands with gloves on. [CA] Remove your gloves, wash hands then put on clean gloves.*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *The prep unit was tomatoes at 44 degrees F and the onion were at 43 degrees F. [CA] The temperature must be 41 degrees F and below. Keep the top unit at closed while not using in order to help maintain at 41 degrees F maximum. [COS] Temperature was rechecked at end of inspection at 41 degrees and below for the prep unit.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Observed the raw chicken stored above bacon. [CA] Store poultry below all other foods. [COS] The manager moved them around to correct.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Observed machine lubricant stored with food items. [CA] Store this in the chemical storage area. [COS] Manager moved to proper location.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed the salt and pepper mix bin not labeled. [CA] Label the bins with the contents.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *The test strips are expired and reading 0 ppm for the lactic acid. [CA] Replace the strips. Use chlorine sanitation and use the test strips to monitor proper levels.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Pickle bin, and deteriorated cutting board, and spatula. [CA] The utensils and cutting boards must be replaced once deteriorated. Observed cardboard lining shelves. [CA] Discontinue lining shelves with cardboard. Observed milk crates and makeshift tables being used. [CA] Use only approved type equipment.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed containers with food particles on it for the clean utensils. [CA] Store the clean utensils in washed and sanitized containers. Observed a garbage bag being used for holding the bread. [CA] Discontinue use of the garbage bag for food storage.*

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K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed missing thermometers in two refrigeration units. [CA] Replace the missing thermometers.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed wiping cloths in possibly 0ppm lactic acid according to the strips provided by the facility. [CA] They must be in proper level sanitizer and test strips used to monitor.[COS] The manager changed them all to chlorine based sanitizer that was checked with the proper test strip.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed the mops not being hung on a rack. [CA] Mop rack or other devices not made available to hang and store cleaning tools.*

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *The posted permit is expired. [CA] Obtain and post the current permit.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
onion	prep unitbottom	43.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
sliced tomato	prep unit	44.00 Fahrenheit	
chicken	walk in	41.00 Fahrenheit	
lettuce	walk in	39.00 Fahrenheit	
pickles	in container	68.00 Fahrenheit	
milk	milk shake unit	37.00 Fahrenheit	
salad bowl	prep unit bottom	39.00 Fahrenheit	
water	hand sink	103.00 Fahrenheit	

Overall Comments:

Observed the pickles that are prepared here boibyling the vinegar in the vinegar at room temperature and will also be kept at room temperature for self service. Please provide the SOP for the pickling of these items.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/30/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By:

Signed On: June 16, 2025